



Getting Started With Kitchen Layouts

In larger kitchens, an island (or two) can break up the space in attractive ways, help direct traffic, provide convenient storage, and present the chef with useful countertop work space that borders (but does not block) the work triangle. For good traffic flow, islands should have at least 3 or 4 feet of aisle on each side. A small peninsula may be a good alternative to an island in kitchens where space is limited. Never put an island in a kitchen where two points of the work triangle are on opposite walls; it will get in the way. As you move items around in the plan, always remember your work triangle.

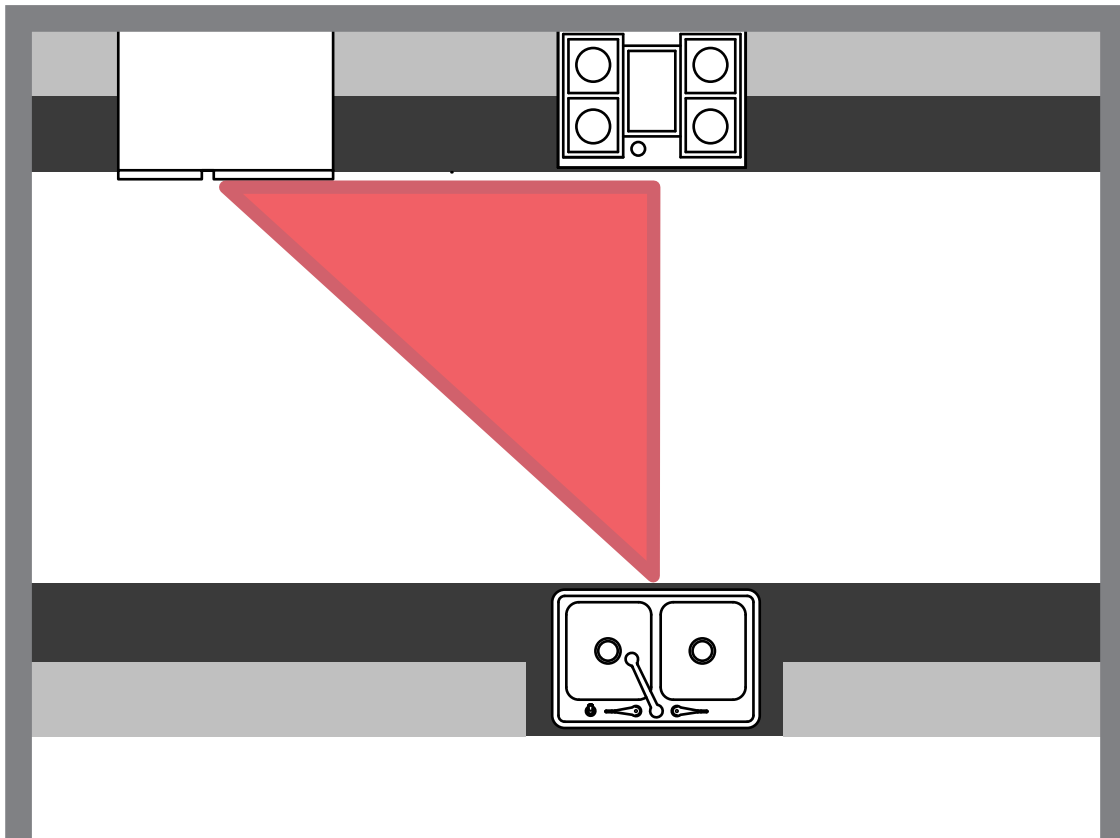


Basic Kitchen Layouts

There are four main kitchen layouts: "Galley," "L," "U," and "G" (Peninsula). Each accommodates a work triangle in its own way.

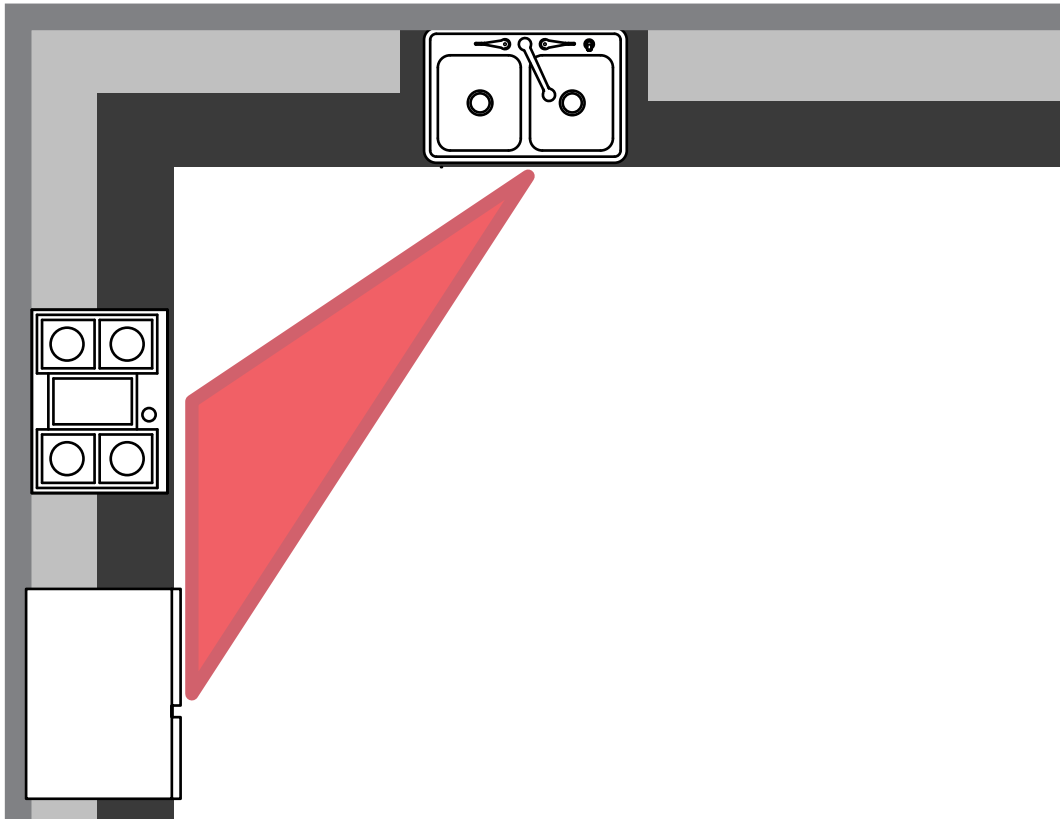
Galley

Efficient, but counter space is limited and foot traffic can be disruptive.



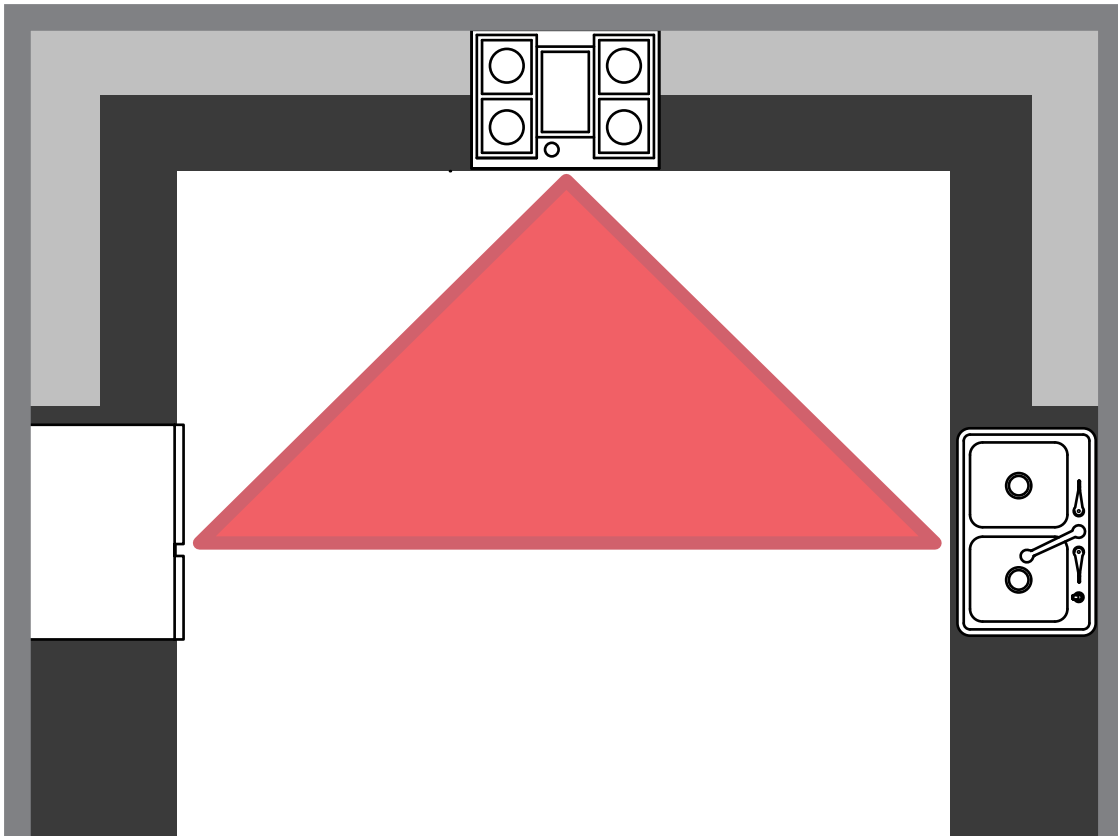
L-Shaped

Popular. No foot traffic crosses through work triangle. Lots of counter space.



U-Shaped

Surrounds the cook with appliances and counter space. Ideal for an island if the "U" is big enough.



G-Shaped (Peninsula)

Cozy. Lots of counter space. Links the kitchen to the dining area with a common counter surface.

